

## **FOR IMMEDIATE RELEASE**

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### **Academe Chefs to Participate in the Epcot International Food and Wine Festival**

KENNEBUNK, Maine – Chef and owners Brian and Shanna O’Hea from Academe, Kennebunk Inn are packing their bags and heading south. The two have been invited for the second year to participate in the legendary Epcot International Food and Wine Festival in Orlando, Florida. After months of preparation, including a shopping list for ingredients for up to 1,000 guests, the two leave for Disney World on November 3.

Brian and Shanna O’Hea will participate in two events at the Food and Wine Festival, the Party for the Senses on Saturday, November 5 and a Culinary Demonstration at 5 p.m. on Monday, November 7. Academe will serve its flavorful twist on the classic tuna melt featuring mustard crusted tuna with an apple avocado slaw on a parmesan chip.

The Epcot International Food and Wine Festival features guest chefs from restaurants across the US, Food Network TV stars Robert Irvine (Dinner:Impossible) and Jeff Henderson from the Chef Jeff Project and others famous chefs, and chefs from Disney’s own signature restaurants. For entertainment, guests will be treated to a Cirque de Soleil performance. The Festival opened September 30 and ends on November 13.

“Last year we had an incredible time and served Porcini Crusted Halibut to nearly 1,000 very happy guests,” said Shanna O’Hea, “We are looking forward to sharing another one of our favorites, the Academe-styled tuna melt.” Her husband and partner Brian O’Hea added, “The Epcot Food and Wine Festival is an extraordinary experience, hundreds of chefs from everywhere, featuring ever culinary style imaginable, gather in a single spot to share their food. We both found it to be an inspiring few days and were honored to be invited to return this year.”

For more information about the Epcot Food and Wine Festival visit [Disneyworld.com](http://disneyworld.com) (link to <http://disneyworld.disney.go.com/parks/epcot/special-events/epcot-international-food-and-wine-festival/>)

### **About Academe**

Academe, the restaurant of The Kennebunk Inn, is run by Chef-Owners Brian O’Hea and Shanna Katherine Horner O’Hea. The two draw on their culinary and artistic backgrounds to create imaginative and enticing soups, salads, sandwiches, burgers, and entrees served in an informal, brasserie-style setting. Menu highlights include the

Lobster Pot Pie, selected by celebrity chef Cat Cora to be featured on the Food Network's "Best Thing I Ever Ate."

**About the Kennebunk Inn**

The original building of what is now The Kennebunk Inn was built as a private residence by Phineas Cole in 1799, less than thirty years after the founding of the Republic. In 1928, the private home was converted to a hotel known as "The Tavern." In the late 1930s the name of the hotel was changed to The Kennebunk Inn. This 200-year old property right in the heart of Kennebunk was remodeled in 2008 and has been certified as a green company since 2009. The Inn has 18 guest rooms and eight family suites.

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